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## Indonesia

## FAIRS Export Certificate Report

## Annual

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**Report Highlights:**

This report lists the major export certificates and other requirements expected by the Indonesian government from U.S. exporters of food and agricultural products.

Sections Updated: Section I. List of Major Export Certificates Required; Section III.B.1. Lift of Pet Food Import Ban; Section III.D.1. Beef, Beef Offals and Beef Products; Section V. Other Certification/Accreditation Requirements; Appendix I. Electronic Copy of Export Certificates.

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Includes PSD Changes: No  
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## Table of Contents

<b>SECTION I. LIST OF MAJOR EXPORT CERTIFICATES REQUIRED (Matrix)</b>	<b>4</b>
<b>SECTION II. PURPOSE OF SPECIFIC EXPORT CERTIFICATES</b>	<b>4</b>
<b>SECTION III. SPECIFIC ATTESTATION REQUIRED ON THE EXPORT CERTIFICATE</b>	<b>5</b>
A. Bovine Genetics	5
1. Frozen Embryos	5
2. Frozen Semen	6
B. Live Animals	6
1. Horse	6
2. Day Old Chickens (DOC)	7
3. Breeding Pigs	8
C. Animal Products	9
1. Pet Food	9
2. Bone Meal/Meat Meal/Meat and Bone Meal/Horn, Hoof or Blood Meal	9
3. Poultry by-Product Meal/Feather Meal of Avian Origin	10
4. Wool, Hair, Bristles intended for Industrial Use	10
5. Duck Down/Duck Feather/Goose Feather intended for Industrial Use	11
6. Raw Hide, Skin of Animal Origin (bovine, ovine, caprine, swine, horse, rabbit, reptile, wild animal, fish)	11
7. Poultry Hatching Egg	11
D. Meat and Meat Products	12
1. Beef, Beef Offal and Beef Products	12
2. Poultry Meat:	12
3. Poultry Products:	13
E. Milk, Milk Powder, Milk Products and Cream	13
F. Fresh Fruit and Vegetables	14
<b>SECTION IV. GOVERNMENT CERTIFICATE LEGAL ENTRY REQUIREMENTS</b>	<b>14</b>
<b>SECTION V. OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS</b>	<b>15</b>
<b>APPENDIX I.</b>	<b>19</b>
<b>APPENDIX II.</b>	<b>30</b>

**Disclaimer :**

This report was prepared by the Foreign Agricultural Service in Jakarta for U.S. exporters of domestic food and agricultural products and U.S. regulatory agencies. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was unavailable. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Also included in this report is information on import requirements for products that currently cannot be imported to Indonesia from the United States. These include ruminant products and some types of poultry meat. The import requirements listed reflect the latest requirements issued by the Government of Indonesia. Where applicable, this report identifies those products that can no longer be imported.

**SECTION I. LIST OF MAJOR EXPORT CERTIFICATES REQUIRED (Matrix)**

<b>PRODUCTS</b>	<b>TITLE OF CERTIFICATES</b>	<b>ATTESTATION REQUIRED ON CERTIFICATE</b>	<b>PURPOSE</b>	<b>REQUESTING MINISTRY</b>
Bovine Genetics	Certificate of Health and Origin	Please refer to Section III	Animal health	Ministry of Agriculture
Live Animals	Certificate of Health and Origin	Please refer to Section III	Animal health	Ministry of Agriculture
Animal By-Products	Certificate of Health and Origin	Please refer to Section III	Animal health	Ministry of Agriculture
Poultry, Meat and Products derived from poultry and meat	Sanitary Certificate	Please refer to Section III	Food safety	Ministry of Agriculture
Milk, Milk Powder, Milk Products & Cream, Poultry Egg	Sanitary Health Certificate	Please refer to Section III	Food safety	Ministry of Agriculture
All Food Products	Health Certificate Certificate of Free Sale	- Fit/safe for human consumption - Freely sold in the exporting country - Free from BSE/FMD (if contain meat)	Food safety	National Agency of Drug & Food Control (BPOM)
Agriculture products with minimal processing	Phytosanitary Certificate	- Free from pest - Free from residue	Plant Safety Food safety	National Agency of Drug & Food Control (BPOM)
Fresh Products and Frozen Products of Plant	Phytosanitary Certificate  Certificate of Origin	- Free from pest - Free from residue	Plant Safety Food safety	Ministry of Agriculture
Fresh Meat, Dairy Products, Other Processed Food, and Food Additives	Halal Certificate	- Product Produced According to Halal Standards	Product Meets Religious Standards	Indonesia Council of Ulama (MUI)
Fresh Products and Frozen Products of Fish and Seafood	Health Certificate	- Uninfected by quarantine fish diseases and pests	Fish Quarantine	Ministry of Marine Affairs and Fisheries

**SECTION II. PURPOSE OF SPECIFIC EXPORT CERTIFICATES**

Please refer to the Matrix under Section I.

**SECTION III. SPECIFIC ATTESTATION REQUIRED ON THE EXPORT CERTIFICATE**

Required export certificate attestations were translated by the Indonesian government, except for those required for meat (beef), fresh fruit and vegetables.

Also see Appendix I for samples covering the requirements for the following products:

- Sample Certificate of Poultry Meal and Feather Meal of Avian Origin
- Sample Certificate of Origin for Dairy Products
- Sample Certificate of Quality of Poultry by Product Meal
- Sample AMS Sanitary Certificate for Dairy Products
- Sample APHIS Certificate for Dairy Products
- Sample Phytosanitary Certificate for Fresh Fruit and Vegetables
- Sample Plant Phytosanitary Certificate
- Sample Phytosanitary Certificate for Re-exported Products
- Sample Halal Export Certificate
- Sample of Meat Labeling in Packaging in Two Languages

**A. Bovine Genetics****1. Frozen Embryos**

- The United States has been free from foot-and-mouth disease (FMD), rinderpest, contagious bovine pleuro pneumonia, Peste des Petit ruminants and lumpy skin for the last three (3) years. Vaccination against these diseases is prohibited in the United States.
- The embryo collection (EC) and the farm of origin of each embryo donor are officially free of brucellosis and tuberculosis.
- The EC facility and the farm of origin of each embryo donor are located in a State in which vesicular stomatitis has not been reported in the last 12 months; no outbreak of vesicular stomatitis within 100 km of the EC facility or the farm of origin has been reported in the last 12 months.
- The EC facility and the farm of origin of each donor female were clinically free of bluetongue, bovine genital campylobacteriosis, enzootic bovine leucosis, IBR/IPV (infectious bovine rhinotracheitis/infectious pustular vulvovaginitis), Johne's disease, leptospirosis, and trichomoniasis, for the last 12 months.
- Each embryo donor was born and raised in the United States or Canada, and was maintained only at the EC facility or the farm of origin for the 30 days immediately prior to embryo collection.
- The EC facility or herd of origin is under the supervision of a USDA Accredited Veterinarian
- The semen used to produce the embryos met Certified Semen Service standards or equivalent; the semen, collected under the supervision of a USDA accredited veterinarian from bulls born and raised in the United States or Canada, was obtained from semen collection centers with a health status equal to or greater than the health status described above for the EC facility.
- Each embryo donor was healthy and free of signs of infectious disease at the time of embryo collection.
- The embryos were collected, processed, and stored in conformance with the Manual of the International Embryo Transfer Society Manual (IETS) and/or the OIE Terrestrial Animal Health Code; all media used during these procedures were considered sterile and the antibiotics used were considered acceptable by USDA for said purpose.

- During processing, the embryos were transferred through five washes of phosphate buffered saline (PBS) containing bovine serum albumin (BSA), then through two washes of 0,25% trypsin, PH 7,6-7,8 for a total trypsin exposure time of 60-90 seconds, then through five washes in PBS containing serum instead of BSA. Each of the washes was a 100-fold dilution of the previous one and a fresh sterile pipette was used for each of the transfers.
- Only embryos from the same donors were washed and otherwise processed together. Each embryo was examined microscopically and found to have a *zona pellucida* that was intact and free from any adherent material.
- The embryos are packed in ampules/straws that are permanently marked as to collection date and identity (including breed) of the semen and embryo donors in accordance with IETS recommendations; each ampule/straw contains only one embryo.
- The embryos will be shipped in a container that is new or that has been cleaned and disinfected; fresh liquid nitrogen will be used to charge the container; a USDA seal will be applied to the container by a USDA or USDA-accredited veterinarian prior to shipment.

## 2. Frozen Semen

- The country is free from foot-and-mouth disease (FMD), contagious bovine pleuro pneumonia, lumpy skin disease, rift valley fever and rinderpest.
- The AI center is under the direct supervision of a USDA-accredited veterinarian and meets the disease control standards of Certified Semen Services (CSS) or equivalent.
- The AI Center is officially free of bovine brucellosis and tuberculosis.
- The AI center was clinically free of bluetongue, bovine genital campylobacteriosis (BGC), bovine virus diarrhea, enzootic bovine leucosis (EBL), infectious bovine rhinotracheitis, Johne's disease, leptospirosis, trichomoniasis, and vesicular stomatitis for the 6 months prior to collection of the semen.
- The donor bulls and all other cattle in the AI Center should be born and raised in the United States or Canada and since entering the AI center have not been used for natural services.
- The donor bulls were healthy and free of any clinical evidence of infectious diseases at the time of collection of the semen.
- The semen was collected, processed and stored in accordance with CSS standards or other international standards.
- Semen are treated with antibiotic effective against *Leptospira* and *Mycoplasma spp.*
- The semen should be stored frozen for at least 28 days prior to export.
- The semen will be shipped in a container that is new or that has been cleaned and disinfected; fresh liquid nitrogen will be used to charge the container; a USDA seal will be applied to the container by USDA or USDA-accredited veterinarian prior to shipment.

## B. Live Animals

### 1. Horse

- The country is free from African horse sickness, western, eastern, Venezuelan and St. Louis equine encephalomyelitis for at least three (3) years and do not have vaccination programs for these disease.

- The animals should be born and reared in the farm of origin that is free at least six (6) months from dourine, rabies, equine influenza (virus type A), glanders, equine rhinopneumonitis, echinococcosis/hydatidosis, strangles, mange and salmonellosis (*s.abortus equi*).
- The herd is in a country or the properties (farm) of origin officially free at least three (3) months from equine infectious anemia (coggin's test), contagious equine metritis and they must be subjected to serological tests for these above disease with negative result during the 30 days prior to shipment. Those test should be done at the Government Laboratory and the result for the horses attached in certificate.
- The horses since birth, kept in a part of properties (farm) known to be free of strangles/adenitis streptococcosis, Japanese encephalitis, Surra and equine piroplasmosis, equine encephalomyelitis for the previous two years and were kept in a quarantine station for the 14 days prior to shipment, were not in contact with swine and were protected against vectors and treated against external parasites and endoparasit within 14 days prior to shipment and totally free of ticks.
- The horses have been recognized the properties (farm) as being free from Equine coital exanthema and Ulceratives lymphangitis.
- The horses were kept in country or zone free Anthrax for at least six (6) months or since birth.
- The horses were kept in an establishment in which no clinical sign of Leptospirosis was officially reported during the 90 days prior to shipment and they were injected with 25 mg dihydrostreptomycin per kg of live body weight, the first injection being given 14 days prior to shipment and the second on the day of shipment.
- Vaccination against clostridial diseases with tetanus vaccine, vaccination against equine influenza and equine rhinopneumonitis between priod not more than 30 days prior to shipment and not less than 7 days prior to shipment and they have been treated for endoparasites at least on the day of shipment. If any wounds are present, they have been treated prophylactically with an officially approved oily lavacide as the recommended dose.
- The horses are showed no clinical of infectious and contagious diseases and free from ectoparasites on the day of shipment.

## 2. Day Old Chickens (DOC)

- The country of origin of DOC has been free from highly pathogenic avian influenza for the last 12 (twelve) months prior to export.
- The breeding DOC come from establishments/farms where within a radius of six kilometers there have been no outbreaks nor have there been any reports of low pathogenic avian influenza during the last year before shipments.
- All poultry have been in the country of origin for 90 days or since hatched.
- The farm(s) from which the eggs or DOC were produced must be under routine inspection by an authorized veterinarian and within the 6 (six) months preceding the inspection, there were no evidence of clinical symptom of all infectious disease including Newcastle disease (ND), fowl pox, fowl cholera. Fowl typhoid, infectious bronchitis (IB), infectious laringotracheitis (ILT), infectious synovitis, infectious bursal disease (IBD), egg drip syndrome, pullorum, thypoid disease, ornithosis, Marek's disease, lymphoid leucosis, mycoplasmosis, chronic respiratory disease (CRD), swollen head syndrome, chicken anemia agent, avian nephritis, Leucocytozoonosis, infectious coryza, avian spirochaetosis, avian encephalomyelitis, avian salmonellosis, and avian tuberculosis.
- The flock(s) of origin must be serologically tested with negative result for evidence of Salmonella pullorum, Salmonella typhoid, Salmonella gallinarum, and Salmonella enteritidis.

- The DOC were kept in establishments and/or hatcheries under regular inspection by the Veterinary Authority Government.
- Disinfection of hatching eggs and fumigation of hatchery equipment were routinely carried out prior to hatching.
- There was no vaccination that has been practiced to DOC except against Marek's disease.
- The DOC showed no clinical signs of communicable diseases on the day of shipment and have been inspected by Veterinarian/Quarantine Officer.

### 3. Breeding Pigs

- The breedings pigs come from the country of origin was declared free from foot-and-mouth disease, rinderpest, rift valley fever, African swine fever, classical swine fever and vesicular stomatitis for at least 3 (three) years and do not have vaccination programmes against these disease prior the collection of semen.
- The breeding pigs have been born and reared in the USA and they are not traveling through any other country.
- The animals were kept in herd in which no clinical sign of Johne's disease was officially reported during the five years prior to shipment.
- No other significant genetic abnormalities have been recorded in the animals.
- The animals were kept for the 6 (six) months prior to shipment in an establishment where no case of anthrax was officially reported during that period.
- The animals come from a herd in which no clinical sign of Aujeszky's disease and Respiratory Syndrome (PRRS), transmissible gastroenteritis (TGE), vibronic dysentery, trichinellosis, swine erysipelas, hemorrhagic Septicaemia and actinomycosis was officially reported during the 12 months prior to shipments.
- The animals were kept in an establishment in which no clinical sign of leptospirosis was officially reported during the 90 days prior to shipment.
- The animals have been isolated and have been tested with a negative result prior to shipments to the following tests:
  - (1) Transmissible Gastroenteritis – by VN, ELISA within 1 month prior to collection
  - (2) Porcine brucellosis – by CFT within 50 days prior to shipments.
  - (3) PRRS – by ELISA within 1 month prior to shipments.
  - (4) Aujeszky's disease – by ELISA, VN within 1 month prior to shipments.Those tests should be done at the government authorized laboratory and the result test for the breeding pigs should be attached in the certificate.
- The breeding pigs have been injected twice with dihydrostreptomycin against leptospirosis at 25 mg of bodyweight at 14 days before semen collection or tested with negative result by MAT within 7 days prior to collection.
- The animals were kept since birth or for the six months prior to shipment, in an establishment of exporting country where no case of atrophic rhinitis was officially reported during the past year.
- During observation the breeding pigs are in good health free from any clinical evidence of infectious and contagious diseases and were protected against vectors and treated against external parasites and totally free of ticks.
- The animals vaccination with killed vaccine against swine erysipelas diseases should be carried out between period not more than 30 days prior to shipment and not less than 7 days prior to shipment and they have been treated for endoparasites at least on the day of shipment. If any wounds have been treated prophylactically with an officially approved oily larcides as the recommended dose.
- The animals are showed no clinical of infectious and contagious disease on the day of shipment.

## C. Animal Products

### 1. Pet Food

- The products come from country or part of the country which is free from foot-and-mouth disease (FMD), rinderpest, contagious bovine pleuropneumonia, classical swine fever, African swine fever, and swine vesicular disease for the last 12 months prior to export.
- Product originating from bovines should come from country or part of the country which is free from bovine spongiform encephalopathy (BSE) or a country that complies with the condition in Article 2.3.23.3 to be considered as free of BSE or Article 2.3.13.4 to be considered as provisionally free based on The OIE Terrestrial Animal Health Code.
- Products originating from ovines and caprines should come from a country or part of a country or legally imported from a country that is free from scrapie diseases.
- Products originating from poultry have been sufficiently heat-treated to destroy avian influenza and Newcastle disease viruses.
- Products originated from bovines, swine, poultry, dairy and fish used in the manufacture of the certified products are either US origin or legally imported from Australia or New Zealand into the US.
- The material used for dry products should be subjected to heat treatment for a minimum of 80°C throughout the substance.
- The canned products must be subjected to heat treatment to a minimum Fo value of 3.
- Precautions have been taken after heat processing to prevent recontamination of the finished products with pathogenic agents.
- The manufacturing plant is approved by the USDA/APHIS/Veterinary Services, as a producer of pet food for export to Indonesia.
- The products certified herein are officially authorized for sale and use as pet foods in the United States.

### 2. Bone Meal/Meat Meal/Meat and Bone Meal/Horn, Hoof or Blood Meal *(Following are the health requirements for the importation of animal by-products into Indonesia. The U.S. government is currently in technical discussions with GOI regarding certificate language for U.S. meat and bone meal.)*

- The products are U.S. origin. The United States has been free from foot-and-mouth disease (FMD), rinderpest and peste des petits ruminants for the last 12 months prior to export, and the United States meets the requirements under Article 2.3.13.4 of the World Organization for Animal Health (OIE) Terrestrial Animal Health Code to be considered as provisionally free of BSE. The United States has an active Scrapie Eradication Program, and scrapie is a mandatory reportable disease. Positive and suspect animals, as well as animals exhibiting clinical signs of scrapie are prohibited from going to slaughter.
- The products come from the following rendering plant(s) officially approved by APHIS to export to Indonesia [APHIS approval numbers to be listed]. The rendered meals meet the requirements of the United States for domestic sale and use.
- The products come from the rendering plants that either:
  - a. render only one species or
  - b. have dedicated lines or separation/flushing protocols to ensure that ruminant MBM manufactured for export to Indonesia is not contaminated with porcine material. The products are derived from animals that were either born or raised in the United States or were legally imported upon meeting with all U.S. animal health requirements for entry and were not under Federal quarantine for animal diseases. The rendering plant (s) maintains records on all raw material sources.

- The products have been subjected to heat treatment sufficient to inactivate or destroy *Bacillus anthracis* and *Clostridium perfringens*.
- The products have been subjected to routine testing for salmonella and clostridium in accordance with the American Protein Producers Industry (APPI) protocol in an APPI approved laboratory that is accredited or meet USDA, APHIS standards, or in a laboratory acceptable to USDA APHIS [latest lab results will be attached].
- The rendered material has been subjected to dry heat at a minimum temperature of 118°C (245°F) for a minimum of 40 minutes.
- Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
- The products were processed under sanitary conditions and in accordance with good manufacturing practices.
- The products do not contain bovine ingredients.

### 3. Poultry by-Product Meal/Feather Meal of Avian Origin

- The products come from an area which meet the World Organization for Animal Health's (OIE) criteria to be considered free of highly pathogenic avian influenza (HPAI) and where no outbreak of foot-and-mouth disease (FMD) has been reported within 1 (one) month prior to export.
- The product comes from the following rendering plant(s) officially approved by APHIS to export to Indonesia: [include APHIS approval numbers]. The rendered meals meet the requirements of the United States for domestic sale and use.
- The products must come from rendering plants that either 1) render only one species or 2) have dedicated lines or a separation/flushing protocol to ensure that poultry-origin meal manufactured for export to Indonesia is not contaminated with ruminant or porcine materials.
- The rendering plant(s) maintain records on all raw material sources. The product certified herein was produced on the following dates: [include dates of production].
- The products have been subjected to routine testing for *Salmonella*: 1) In accordance with the American Protein Producers Industry (APPI) protocol in the APPI's approved laboratory that is accredited or meets USDA APHIS standards; or 2) in a laboratory acceptable to the USDA APHIS [If no. 2 is checked latest lab results are included].
- The rendered material was subjected to dry heat at a minimum temperature of 118°C (245°F) for a minimum of 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122°C (250°F) for a minimum of 15 minutes with a minimum pressure of 55 lbs/square inch.
- Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
- The products were processed under sanitary conditions and in accordance with good manufacturing practices.
- The products do not contain ruminant and porcine ingredients.

### 4. Wool, Hair, Bristles intended for Industrial Use

- The products come from a country which is free of foot-and-mouth disease (FMD), rinderpest and Peste des Petits Ruminant, for the last 12 months prior to export.
- Products originating from small ruminant should come from country or part of country which is free from sheep pox and goat pox.
- Products originating from swine should come from country or part of country which is free from African swine fever, classical swine fever, swine vesicular disease.
- Products originating from horses should come from a country or part of a country which is free from African Horse Sickness.
- Product (Wool) from endemic countries of FMD the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.

- Product originating from ruminants should show no clinical sign of anthrax at the time of shearing or any other diseases listed in Article 2.2.1.6 of the OIE Terrestrial Animal Health Code.
- The product has been processed to ensure the destruction of the FMD virus in accordance with Article 3.6.2.2, Article 3.6.2.3 of the OIE Terrestrial Animal Health Code.
- Precautions have been taken after processing to prevent recontamination of the finished product with pathogenic agents.

#### **5. Duck Down/Duck Feather/Goose Feather intended for Industrial Use**

- Product comes from outbreak countries of HPAI the Controlling, Inspection and Approval (CIA) shall be firstly implemented as the pre-requisite.
- The material used is subjected to the following treatments:
  - a. The product has been processed to ensure the destruction of HPAI and ND virus.
  - b. The necessary precautions were taken after processing to avoid contact of the product with any source of HPAI virus.

#### **6. Raw Hide, Skin of Animal Origin (bovine, ovine, caprine, swine, horse, rabbit, reptile, wild animal, fish)**

- The products come from a country which is free of foot-and-mouth disease (FMD), rinderpest and sheep pox and goat pox for the last 12 months prior to date of export.
- Products originated from bovines should come from a country or part of a country which is free from lumpy skin disease or a country that complies with the condition in Article 2.2.12.10, Article 2.2.12.11, and Article 2.2.12.12 of the OIE Terrestrial Animal Health Code.
- Products originating from small ruminants should come from a country or part of a country, which is free from Peste des Petits Ruminant or a country that complies with the condition in Article 2.4.9.20 of the OIE Terrestrial Animal Health Code.
- Product (wet pickled) comes from endemic countries of FMD should be firstly implemented the Controlling, Inspection and Approval (CIA) as the pre-requisite.
- Product of finished leather comes from outbreak countries of FMD should be firstly implemented the Controlling, Inspection and Approval (CIA) as the pre-requisite.
- Product must come from an anthrax-free zone and have passed ante- mortem and post- mortem veterinary inspection or come from another country free from the diseases.
- The product has been processed to ensure the destruction of the FMD virus in conformity with one of the procedures referred to in Article 3.6.2.4 of the OIE Terrestrial Animal Health Code.
- Precautions have been taken after processing to prevent recontamination of the finished product with pathogenic agents.

#### **7. Poultry Hatching Egg**

- The country of origin is free of fowl plaque (highly Pathogenic Avian Influenza) for at least 12 months and do not have vaccination programme for this disease.
- The hatching eggs come from establishments/farms (s) where within a radius of six kilometers there have been no know outbreaks nor have there been any reports of low pathogenic avian influenza during the last 6 (six) months before shipments.
- The flocks(s) of poultry is in a farm in which the eggs produced are officially free from *Salmonella pullorum*, *Salmonella gallinarum*, *Salmonella enteritidis* and *Salmonella typhimurium* and they were subjected to serological tests for Salmonella with negative results. Those tests should be done at the Governments Reference Laboratory and the date of serological test with negative results shall be stated in the certificate of health.

- The flock(s) of poultry were kept in an establishment/farm in which no case or outbreak of avian tuberculosis, ornithosis, infectious stunting syndrome, chicken anemia agent, infectious bronchitis, infectious laryngotracheitis, fowl cholera, pullorum disease, fowl typhoid, listeriosis, botulism, clostridial infection, egg drop syndrome, infectious bursal disease, Marek's disease was reported within 6 months prior to shipment.
- The poultry farms where the eggs were produced must be under routine inspection by the Authorized Veterinarian and no evidence of clinical symptom of all infectious diseases within 21 days preceeding the inspection.
- The flocks(s) of poultry were kept in establishments in which routine vaccination programme against infectious bursal disease (IBD), Marek's disease, avian infectious bronchitis, fowl cholera and other vaccination programmes are practiced on the grant grant parent stock/grant parent stock/parent stock) (the nature of vaccine used and the dates of vaccination shall also be stataed in the certificate).
- Disinfection of poultry hatching eggs should be carried out prior to packages with hygiene and disease security procedure.
- The poultry eggs are shipped in clean and new packages.
- The poultry hatching eggs which have been inspected by Authorized Government Veterinarian on the day of shipment are wholesome, safe and fit for any purposes and free from ectoparasites.

## D. Meat and Meat Products

### 1. Beef, Beef Offal and Beef Products

- The United States is free of foot-and-mouth disease (FMD), Rift Valley fever (RVF), rinderpest (RP), and contagious bovine pleuropneumonia (CBPP).
- The United States meets the World Organization for Animal Health (OIE) Terrestrial Animal Health Code conditions as a country that presents a controlled risk for bovine spongiform encephalopathy (BSE).
- The meat or meat products were not derived from the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of any cattle regardless of age.
- The meat and meat products were derived from animals 1) either born and raised in the United States or legally imported upon meeting all U.S. animal health requirements for entry; and 2) not under official veterinary quarantine for animal diseases at the time of slaughter.
- The meat shall originate from approved slaughterhouses and is derived from animals which passed ante mortem and post mortem inspection and have been processed in accordance with sanitary and hygienic requirements so that the meat is safe and fit for human consumption.
- The meat does not contain preservatives, additives and other substances which are injurious to human health.

### 2. Poultry Meat:

#### ***(Imports of Chicken parts are banned)***

- The country of origin is declared free from highly pathogenic avian influenza (HPAI) for the past 90 days prior to shipment.
- Duck meat shall originate from a farm declared free from duck viral hepatitis and duck enteritis at least 90 days before slaughter.

- Poultry meat shall originate from approved slaughterhouses which are at least equal to Class A Indonesian standard slaughterhouses and from animals that have passed ante-mortem and post-mortem examinations as well as processed in accordance with sanitary and hygienic requirements so that the meat is safe and fit for human consumption.
- The poultry meat does not contain preservatives, additives and/or other substances at a level that may cause a hazard to humans and the storage of poultry meat does not exceed a 3-month period from the date of slaughter to the date of shipment.

### 3. Poultry Products:

- The country of origin is declared free from highly pathogenic avian influenza (HPAI) for the past 12 months prior to shipment and no vaccinations for these diseases were carried out in the last 3 consecutive years.
- The poultry products shall originate from a processing plant that applies the Hazard Analysis Critical Point (HACCP) system, where maintenance and hygienic practices are carried out to ensure that the poultry products produced for human consumption are safe and wholesome.
- The poultry products come from a processing plant for export and processed in accordance with sanitary and hygienic requirements so that the poultry products are safe and fit for human consumption.
- All poultry products which have passed the examinations stipulated in point 3 should have on the surface the inspection brand or in the case of a package of poultry pieces, the brand must be applied on the surface of the poultry products packing.
- The poultry product does not contain preservatives, additives and/or other substances at a level which may cause a hazard to human health and the storage of poultry products does not exceed a 3-month period from the date of processing to the date of shipment.

### E. Milk, Milk Powder, Milk Products and Cream

Note: In lieu of certificate language below, the government of Indonesia is accepting the VS 16-4 APHIS Export Certificate for Animal Products or the AMS Sanitary Certificate for Exports. Please check with your importer for the certificate that will need to accompany a specific product.

- The country or part of a country or zone of origin is free from foot-and-mouth disease (FMD) and rinderpest for at least three 12-month periods.
- The dairy products originate from herds or flocks that were not subjected to any restrictions due to brucellosis or tuberculosis at the time of milk collection.
- The milk or cream comes from a processing industry establishment approved by the National Government and implementing a HACCP plan.
- For the inactivation of pathogens present in milk or cream one of the following procedures has been used:
  - a. Milk or cream for human consumption
    - 1) Ultra-high temperature (UHT=minimum temperature of 132 °C for at least one second).
    - 2) If the milk has a pH less than 7.0, simple high temperature short time (HTST) pasteurization.
    - 3) If the milk has a pH of 7.0 or over, double HTST.
  - b. Milk for animal consumption
    - 1) Double HTST (72 °C for at least 15 seconds)

- 2) HTST combined with another physical treatment, e.g. maintaining a pH<6 for at least one hour or additional heat to at least 72 °C combined with dessication.
  - 3) UHT combined with another physical treatment referred to in point 2 above.
- Inactivation of microbiology by radiation is prohibited.
  - The milk or cream is derived from an accredited processing plant and processed in accordance with Islamic procedures and stated with a halal certificate.
  - The milk or cream does not contain preservatives, additives, and/or other substances at levels which may cause a hazard to human health.
  - The milk or cream has been processed in accordance with sanitary and hygiene requirements so that the milk or cream is safe and fit for human consumption.
  - The milk or cream has been government inspected on the day of shipment and is wholesome, safe, and fit for human consumption.

#### F. Fresh Fruit and Vegetables

- The Plant Quarantine Service from the country of origin and transit country must issue Phytosanitary Certificates.
- The Additional Declaration of the Phytosanitary Certificate for grapes must state that the imported fruit have been produced within a pest free area (To date only the state of California has been declared by the Government of Indonesia to be an area free from *Ceratitis capitata*).
- Fresh fruit and vegetables other than California grapes shall be treated prior to shipment or cold treatment during-in transit, whenever the commodities are originating from the production area where the regulated quarantine fruit flies are known to have occurred. The approved treatment shall be explained in the Phytosanitary Certificate under the Treatment Information. Therefore, the additional declaration of Phytosanitary Certificate, should state as follows:  
"The cold treatment is conducted during in-transit and monitored by time and temperature recorder(s) in order to meet the requirement of the Indonesian Agricultural Quarantine Agency"
- Fruit and vegetables must be packed in carton boxes and transported as a containerized cargo.
- At least 7 days prior to shipment, Indonesian importers must notify their plan to import to the Indonesian Agency for Agricultural Quarantine (IAAQ). The information must include: total amount, name of the commodities, production area and brand, means of conveyance, ports of destination, ports of transit, kind of packing materials, and container number.

#### SECTION IV. GOVERNMENT CERTIFICATE LEGAL ENTRY REQUIREMENTS

##### 1. Health certificates of animal origin:

- must accompany the commodities at the time of entry. If the commodities are transported by vessel, the certificate should be sent earlier to the quarantine officer at the port of entry.
- must be issued by a veterinarian authorized by the U.S. Department of Agriculture and endorsed by an APHIS/Veterinary Services (VS) veterinarian.
- are valid no more than two months.
- can be applied to only one shipment.

- issues by a U.S. state will be accepted by the Indonesian government (GOI), however GOI requires that a standard certificate form be used, including institution logo/symbol, health certificate number, consistency on whether handwritten or typed, and consistent size and weight paper. If possible, GOI would like to have the certificate electronically to make it easier for checking certificate validity and releasing the commodity faster.
  - will accept export declarations by suppliers or manufacturers as proof of compliance.
2. Phytosanitary certificates should be in accordance with recommendations of the International Plant Protection Convention (IPPC). Additionally, fumigation certificates are required for products that are considered as a vector of disease, such as soybeans and corn.
  3. "Free sale" and "Fit for Human Consumption" documents must be issued and endorsed by the health department of the country of origin. Letters issued by Chambers of Commerce or notary public will not be accepted.
  4. Pet Food products must be accompanied by a document that says the products certified herein are officially authorized for sale and use as pet foods in the United States.
  5. Meat and Meat products
    - a) The imported meat should be shipped directly from the country of origin to the port of entry in Indonesia unless prior approval is obtained from the Ministry of Agriculture.
    - b) The packing of meat shall be originally sealed with all marks including the veterinary control number, date of slaughter, and type of meat still readable.
    - c) The container for transporting meat from the country of origin shall be sealed by the authorized veterinarian and can only be opened by the Authorized Animal Quarantine Officer in the port of entry.
    - d) During transportation, the temperature in the container shall be kept stable (between  $-18^{\circ}$  to  $-22^{\circ}$  C).
  6. Fresh Fruit and Vegetables  
Phytosanitary Certificates must be issued by the Plant Quarantine Service from the country of origin and in-transit country.
  7. The GOI reports that it no longer accept export certificates for processed and unprocessed plant products. Only phytosanitary certificates will be accepted.

## SECTION V. OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS

1. Any entry of animals, materials of animal origin, or products made of materials of animal origin are subject to the following conditions:
  - a) Importers must obtain an import permit from the Director General of Livestock Services, Ministry of Agriculture prior to importing. The permit is valid for 3 months.
  - b) Must be accompanied by a Certificate of Origin stating that the animals, materials of animal origin, products of made of materials of animal origin came from an area known to be free from quarantine disease in Category I and acknowledged by a GOI authorized official if originating from abroad.
  - c) Importation must be made through designated points of entry.
2. Certificate of Origin Country can be issued by Chambers of Commerce or notary public.

3. Materials of animal origin or products made of materials of animal origin, which include dairy products, intended for human consumption must also be accompanied by a Halal certificate from an accredited Islamic Council (except pork).
4. Prior to seed importing, importers must request an import permit from the Ministry of Agriculture (DG of Ornamentals Plant, DG of Food Crops, or DG of Estate Crops) through the National Seed Agency. The permit is valid for 6 months.
5. Other certificates needed for certain products are as follows:
  - a) Composition analysis certificate from producers (must be original, valid for 6 months).
  - b) GMO content certificate from products derived from soybeans, corn, tomatoes, and potatoes.
  - c) Indonesian National Standard (SNI) certificate and KBrO<sub>3</sub> Free certificate for wheat flour.
  - d) The result of residue analysis 3 Monochloro Propandiol (MCPD) from accredited government laboratories for isolated soy protein, soy sauce, and hydrolyzed vegetable protein.
  - e) Original document listing production date and expiration date.
  - f) Products with short shelf life, such as: milk and milk products, and other high risk foods, should have at least 2/3 of shelf life remaining at time of export.
  - g) The SNI certificate for bottled water and salt.
6. The implementation of meat labeling in Both Bahasa Indonesia and English will be in effect in October 2008. The following are Indonesian terminology for beef, lamb/mutton, and pork. In Appendix I, please see sample of meat labeling in packaging in two languages.

#### a. Indonesian Terminology on Meat Cutting Derived from Cattle

##### Karkas (Carcass)

No.	English version	Bahasa Indonesia version
1	Half carcass / <i>Forehind Carcass</i>	Karkas paruh
2	Quarter carcass	Karkas perempat
3	Forequarter	Prosot depan / Karkas Perempat Depan
4	Hindquarter	Prosot belakang /Karkas Perempat

##### Daging Sapi Berkualitas (Prime Cut)

No.	English version	Bahasa Indonesia version
1	Topside	Penutup / Belah Atas
2	Inside	Penutup / Belah Atas
3	Silverside / Flat / ATS	Pendasar tanpa Gandik
4	Outside	Pendasar dengan Gandik
5	Eye Round	Gandik
6	Knuckle / Sirloin Tip	Kelapa
7	Rump / Top Sirloin / Sirloin Butt	Tanjung
8	Sirloin / Striploin	Has luar
9	<i>Short Loin (T-Bone)</i>	Has Pendek ( <i>T-bone</i> )
10	Tenderloin / Fillet	Has dalam
11	Cube Roll / Rib Eye Roll	Lamusir

12	Rib Set	Iga utuh
13	Spencer Roll	Iga utuh nontulang
14	Tri-Tip / Bottom Sirloin	Pangkal Tanjung
15	Ribs Prepared (Op Rib)	Lamusir Utuh
16	Rostbiff / Rump Heart	Tanjung Jantung

**Daging Sapi Industri (Secondary Cut)**

No.	English version	Bahasa Indonesia version
1	Forequarter	Karkas Perempat Depan
2	Hindquarter	Karkas Perempat Belakang
3	Thick Flank	Kelapa dengan penutup
4	Thin Flank	Samcan
5	Thick Skirt / <i>Hanging Tender</i>	Lantuan Gantung
6	Thin Skirt	Lantuan
7	Flank Steak	Steik Samcan
8	Neck Meat / Neck bone / Chuck Bone	Daging leher bertulang
9	Neck Chain	Tetelan Kecil Leher
10	Neck Trim	Tetelan Leher
11	Short Rib (Bone In)	Iga pendek
12	Short Rib (Boneless)	Iga pendek nontulang
13	Spare Rib	Tulang Dada
14	Brisket Bone	Tulang Rawan Dada
15	Chuck / Chuck Roll	Sampil
16	Blade/Clod	Sampil kecil
17	Chuck Tender	Kijen
18	Chuck Rib	Iga Sampil
19	Oyster Blade / Top Blade	Sampil Atas
20	Bolar Blade	Sampil Bawah
21	Brisket	Sandung lamur
22	Shin-Shank	Sengkel / Kisi
23	Intercostal Meat	Tetelan Iga
24	Head Meat	Daging Kepala
25	Cheek Meat	Daging pipi
26	Dinced Meat	Daging potong
27	Minced Beef	Daging ailing
28	Trimming 95 – 45 CL	Tetelan (95 – 45 CL)
29	Fat Trimming / Body Fat < 45 CL	Tetelan Lemak (< 45 CL)
30	MDM / DMM (Desinued Minced Meat)	Daging bubur

**Daging Sapi Variasi (Variety Meat)**

No.	English version	Bahasa Indonesia Version
1	Tail / Ox Tail	Buntut
2	Tongue Root / Throat Trimming	Pangkal Lidah
3	Tongue Trimming	Tetelan lidah
4	Tongue / Ox Tongue	Lidah
5	Lips / Pappilae / Cheek Tip	Bibir
6	Feet / Ox Feet	Tunjang

**Jeroan (Offal)**

No.	English version	Bahasa Indonesia Version
1	Liver / Veal Liver	Hati / Hati Sapi Muda
2	Heart / Veal Heart	Jantung / Jantung Sapi Muda

**b. Indonesian Terminology on Meat Cutting Derived From Lamb/Mutton****Karkas (carcass)**

No.	English version	Bahasa Indonesia Version
1	Lamb Carcass	Karkas Domba Muda
2	Mutton Carcass	Karkas Domba Dewasa

**Daging Sapi Berkualitas (Prime Cut)**

No.	English version	Bahasa Indonesia Version
1	Lamb Rack	Iga Atas Domba Muda
2	Lamb Leg	Paha Domba Muda
3	Lamb Loin	Has Domba Muda
4	Lamb Saddle	Sadel Domba Muda
5	Lamb Shoulder	Bahu Domba Muda
6	Lamb Hind Shank	Sengkel Belakang Domba Muda
7	Lamb Fore Shank	Sengkel Depan Domba Muda
8	Lamb Rump	Tanjung Domba Muda
9	Lamb Shank	Sengkel Domba Muda
10	Lamb Eye of Short Loin	Has Pendek Domba Muda
11	Lamb Short Loin	Has Pendek ( <i>T-Bone</i> ) Domba Muda
12	Lamb Backstrap	Has Panjang Domba Muda
13	Lamb Skirt	Lantunan Gantung Domba Muda
14	Lamb Thin Skirt	Lantunan Domba Muda
15	Mutton Leg	Paha Domba Dewasa
16	Mutton Loin	Has Domba Dewasa
17	Mutton Rack	Iga Atas Domba Dewasa
18	Mutton Shoulder	Bahu Domba Dewasa
19	Mutton Trunk (90 - 80 CL)	Prosot Depan Domba Dewasa
20	Mutton Backstrap	Has Panjang Domba Dewasa
21	Mutton Skirt	Lantunan Gantung Domba Dewasa
22	Mutton Thin Skirt	Lantunan Domba Dewasa

**c. Indonesian Terminology on Meat Cutting Derived from Pig/Pork**

No.	English version	Bahasa Indonesia Version
1	Pig Carcass	Karkas Babi
2	Pork Baby Back Rib	Sadel Babi Muda
3	Pork Spare Rib	Tulang Dada Babi
4	Pork Loin Rib	Has Luar Besar Babi

## APPENDIX I.

Sample Health Certificate for Poultry By-product and Feather Meal of Avian Origin

Health Certificate No. \_\_\_\_\_  
(Valid Only if the USDA Veterinary  
Seal Appears over the Certificate No.)  
Page 1 of 2

**Certification for "Poultry Byproduct/Feather Meal of Avian Origin"  
exported from the US to Indonesia**

Country of export: United States of America

Authority responsible for certificate: USDA, Animal and Plant health  
Inspection Service

Description of product: \_\_\_\_\_

Identification: \_\_\_\_\_

Means of transport: \_\_\_\_\_

Name and address of exporter: \_\_\_\_\_  
\_\_\_\_\_

Name and address of importer: \_\_\_\_\_  
\_\_\_\_\_

**CERTIFICATIONS:**

1. The products come from an area which meets the World Organization for Animal Health's (OIE) criteria to be considered free of highly pathogenic avian influenza (HPAI) and where no outbreak of foot-and-mouth disease (FMD) has been reported within 1 (one) month prior to export.
2. The products come from the following rendering plant(s) officially approved by APHIS to export to Indonesia [APHIS approval numbers to be listed]. The rendered meals meet the requirements of the United States for domestic sale and use.  
Approval Nos.: \_\_\_\_\_
3. The products come from rendering plants that either:
  - 1) render only one species or
  - 2) have dedicated lines or a separation/flushing protocol to ensure that poultry-origin meals manufactured for export to Indonesia are not contaminated with ruminant or porcine materials.

Health Certificate No. \_\_\_\_\_  
(Valid Only if the USDA Veterinary  
Seal Appears over the Certificate No.)  
Page 2 of 2

4. The rendering plant(s) maintains records on all raw material sources.  
The product certified herein was produced on the following dates:  
\_\_\_\_\_
5. The products have been subjected to routine testing for Salmonella:
- \_\_\_\_\_ In accordance with the American Protein Producers Industry (APPI) protocol in an APPI approved laboratory that is accredited or meets USDA APHIS standards; or
  - \_\_\_\_\_ In a laboratory acceptable to the USDA, APHIS. [If b is checked, latest lab results are included]
6. The rendered material was subjected to dry heat at a minimum temperature of 118°C (245°F) for a minimum of 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122°C (250°F) for a minimum of 15 minutes with a minimum pressure of 55 lbs/square inch.
7. Precautions have been taken to prevent contamination of the product with pathogenic agents following processing.
8. The products were processed under sanitary conditions and in accordance with good manufacturing practices.
9. The products do not contain ruminant or porcine ingredients.

\_\_\_\_\_  
Signature and seal of official veterinarian

\_\_\_\_\_  
Date

\_\_\_\_\_  
Title

## Sample Certificate of Origin for Dairy Products

(The certificate may vary for different products and by State Chamber of Commerce)

<b>Certificate of Origin</b>	
To:	Date:
	Invoice No.:
	Booking No.:
	B/L No.:
	Shipping Date:
	Vessel:
Contract No.:	
I/C NUMBER:	
Customer Ref:	
<hr/>	
Commodity:	SKIM MILK POWDER
Description:	
Attested:	WE CERTIFY THAT THE PRODUCT SHIPPED HEREIN IS OF U.S.A. ORIGIN AND HAS NOT BEEN OUTSIDE OF THE U.S.A. PRIOR TO SHIPMENT.
Signed:	
By: _____	
<p>The _____, a recognized Chamber of Commerce under the laws of the State of _____, certifies that to the best of its knowledge and belief, products named in this document originated in the United States of America. This self-certification is based solely on the exporter's (shipper's) affidavit, and not on independent verification or inspection, and makes no express or implied warranty on the goods, affidavit, or related documents. Certification is completed by qualified companies through an advance agreement.</p>	

By:

Sample Certificate of Quality for Poultry by Product Meal  
(This certificate may vary for different commodities and products)

## CERTIFICATE OF QUALITY

SEILER:

SHIP TO:

DATE:

## DESCRIPTION OF GOODS:

POULTRY BY PRODUCT MEAL(RAW MATERIAL FOR ANIMAL FEED) WITH  
SPECIFICATIONS:

PROTEIN	CALCIUM
MOISTURE	PHOSPHORUS
FIBER	SALT
FAT	
ASH	

PEPSIN DIGESTIBILITY 85 PCT MIN WITH 0.02 PCT PEPSIN CONCENTRATION.

## ALLOWANCES:

ANY ANALYTICAL DEFICIENCY IN PROTEIN AND PEPSIN DIGESTIBILITY AND EXCESS IN  
MOISTURE/FIBRE/ASH/FAT FROM ABOVE SPEC-  
IFICATIONS, ALLOWANCE TO BE SETTLED ON 1:1 PRORATA BASIS DEDUCTING FROM  
INVOICE GOOD AND IN EXPORT STANDARD QUALITY.

ORDER NO.

COUNTRY OF ORIGIN:

TOTAL NET WEIGHT

I HEREBY CERTIFY THE FOLLOWING TO BE TRUE AND CORRECT.

MOISTURE	CALCIUM
FAT	PHOSPHORUS
FIBER	SALT
ASH	
CRUDE PROTEIN	

% OF CRUDE PROTEIN IS DIGESTIBLE USING PEPSIN SOLUTION

Respectfully Submitted,

## Sample Sanitary Certificate for Dairy Products



UNITED STATES OF AMERICA  
SANITARY CERTIFICATE FOR EXPORTS



Country of Origin: USA

Certification Authority: U.S. Department of Agriculture, Agricultural Marketing Service

Reference Number of this Certificate:

I. Exporter (Name and Address)

II. Identification of the Dairy Products (Information Supplied by the Manufacturer or Exporter)

Product Description: **Skim Milk Powder**

Condition or Kind of Treatment:

Type of Packaging:

Number of Packages:

Total Net Weight:

Required Temperature, Storage and Transportation:

Validity Date (Shelf Life):

III. Origin of the Products: (Information Supplied by the Manufacturer or Exporter)

IV. Product Destination: (Information Supplied by the Manufacturer or Exporter)

Origin:

Destination:

Method of Transport:


V. Sanitary Certification

- (1) The United States of America is free from Foot & Mouth Disease and Rinderpest
- (2) The product was manufactured in facilities inspected and approved by the competent authority and subjected to regular audits or inspections aimed at ensuring that the processing is properly and hygienically carried out, to produce a product that is fit for human consumption.
- (3) The product was manufactured from milk that received a pasteurization treatment or adequate safeguards have been taken with the aim of avoiding public health hazards arising from pathogenic organisms associated with milk.
- (4) To the best of our knowledge, the product contains no harmful levels of contaminants.


NATIONAL PROGRAM COORDINATOR  
USDA, Dairy Grading

Date Signed


## Sample APHIS Certificate for Dairy Products

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL PLANT HEALTH INSPECTION SERVICE		FOR OFFICIAL USE ONLY	
HEALTH CERTIFICATE EXPORT CERTIFICATE ANIMAL PRODUCTS		ISSUED DATE AND TIME	
This certificate is for voluntary purposes only. It is valid for 30 days after the date of signature for the purpose of transport by ship or rail. The date is extended by the date of the voyage.			
This is to certify that the information and conditions above stated are true and correct and that the products are in conformity with the requirements of the laws of the United States of America.			
ADDITIONAL DECLARATION			
			
SIGNATURE OF INSPECTOR		SIGNATURE OF EXPORTER	
DATE AND PLACE OF EXPORT		NAME AND ADDRESS OF EXPORTER	
SPECIAL INSTRUCTIONS		COMMENTS	
DEPARTMENT		DIVISION	
OFFICE		SECTION	

## Sample Phytosanitary Certificate for Fresh Fruit and Vegetables

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE PLANT PROTECTION AND QUARANTINE		See reverse for additional OMS information		FORM AP-607 (REV. 10-79)
<b>PHYTOSANITARY CERTIFICATE</b>		PLACE OF ORIGIN		
TO: THE PLANT PROTECTION ORGANIZATION(S) OF		NO. FPC		
INDONESIA		DATE INSPECTED		
<b>CERTIFICATION</b>				
This is to certify that the plants, plant products or other regulated articles described herein have been inspected and/or tested according to appropriate official procedures and are considered to be free from the quarantine pests specified by the importing contracting party and to conform with the current phytosanitary requirements of the importing contracting party, including those for regulated non-quarantine pests.				
<b>DISINFESTATION AND/OR DISINFECTION TREATMENT</b>				
1. DATE		2. TREATMENT		
3. CHEMICAL (NAME AND CONCENTRATION)		4. DURATION AND TEMPERATURE		
5. TREATMENT		6. ADDITIONAL INFORMATION		
<b>DESCRIPTION OF THE CONSIGNMENT</b>				
7. NAME AND ADDRESS OF THE EXPORTER		8. DECLARED NAME AND ADDRESS OF THE CONSIGNEE		
9. NAME OF PRODUCE AND QUANTITY DECLARED		10. BOTANICAL NAME OF PLANTS		
APPLS				
11. NUMBER AND DESCRIPTION OF PACKAGES		12. DISTINGUISHING MARK(S)		
13. PLACE OF ORIGIN		14. DECLARED MEANS OF CONVEYANCE		
		15. REGULATORY BODY OF ENTRY		
WARNING: Any alteration, forgery, or unauthorized use of this phytosanitary certificate is subject to civil penalties of up to \$250,000 (7 U.S.C. Section 7134(a)) or punishable by fine of not more than \$10,000, or imprisonment of not more than 5 years, or both (18 U.S.C. Section 1001).				
<b>ADDITIONAL DECLARATION</b>				
IMPORT PERMIT NUMBER : PRESENTED				
The cold treatment is conducted during in-transit and monitored by time and temperature recorder (s) in order to meet the requirement of the Indonesian Agricultural Quarantine Agency				
16. DATE ISSUED		17. NAME OF AUTHORIZED OFFICER (Type or Print)		18. SIGNATURE OF AUTHORIZED OFFICER
No liability shall attach to the United States Department of Agriculture or to any officer or representative of the Department with respect to this certificate.				
PHOTOGRAPH (For 308)		Produce within the deadline of 6-10-81		PART 1 - SHIPPER'S COPY

## Sample Plant Phytosanitary Certificate

No phytosanitary certificate can be issued until an application is completed (7 CFR 332)		See reverse for additional OMB information		FORM APPROVED OMB NO. 0579-0052	
UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE PLANT PROTECTION AND QUARANTINE		FOR OFFICIAL USE ONLY			
<b>PHYTOSANITARY CERTIFICATE</b>		PLACE OF ISSUE			
TO THE PLANT PROTECTION ORGANIZATION(S) OF INDONESIA		NO FPC			
		DATE INSPECTED		JUL 28 2001	
<b>CERTIFICATION</b>					
This is to certify that the plants, plant product or other regulated articles described herein have been inspected and/or tested according to appropriate official procedures and are considered to be free from the quarantine pests, specified by the importing contracting party and to conform with the current phytosanitary requirements of the importing contracting party including those for regulated non-quarantine pests.					
<b>DISINFESTATION AND/OR DISINFECTION TREATMENT</b>					
1. DATE		2. TREATMENT			
3. CHEMICAL OR OTHER METHOD		4. DURATION AND TEMPERATURE			
5. CONCENTRATION		6. ADDITIONAL INFORMATION			
<b>DESCRIPTION OF THE CONSIGNMENT</b>					
7. NAME AND ADDRESS OF THE EXPORTER		8. DECLARED NAME AND ADDRESS OF THE CONSIGNEE			
9. NAME OF PRODUCT AND QUANTITY DECLARED COTTON		10. BOTANICAL NAME OF PLANTS			
11. NUMBER AND DESCRIPTION OF PACKAGES		12. DISHIPPING MARKS			
13. PLACE OF ORIGIN		14. DECLARED MEANS OF CONVEYANCE			
		15. DECLARED POINT OF ENTRY			
<b>WARNING:</b> Any alteration, forgery, or unauthorized use of this phytosanitary certificate is subject to civil penalties of up to \$250,000 (7 U.S.C. Section 7134(b)) or punishable by a fine of not more than \$10,000 or imprisonment of not more than 5 years, or both (18 U.S.C. Section 1001)					
<b>ADDITIONAL DECLARATION</b>					
16. DATE ISSUED		17. NAME OF AUTHORIZED OFFICER (Type or Print)		18. SIGNATURE OF AUTHORIZED OFFICER	
This certificate is to be presented to the Plant Protection Organization of the importing country or to any officer or representative of the Department with respect to this certificate.					

No phytosanitary certificate can be issued until an application is completed (7 CFR 332)


OMB NO. 0579-0052

## Sample Phytosanitary Certificate for Re-exported Products

No Phytosanitary Certificate can be issued until an appropriate inspection (if CPH 350)

See reverse for additional OMB information

FORM APPROVED  
OMB NO. 5579-0057

UNITED STATES DEPARTMENT OF AGRICULTURE ANIMAL AND PLANT HEALTH INSPECTION SERVICE PLANT PROTECTION AND QUARANTINE <b>PHYTOSANITARY CERTIFICATE FOR REEXPORT</b>		FOR OFFICIAL USE ONLY PLACE OF ISSUE: NO.: <b>FPC</b> <b>-R</b>		
TO: THE PLANT PROTECTION ORGANIZATION(S) OF <b>INDONESIA</b>				
<b>CERTIFICATION</b>				
This is to certify that the plants or plant products described below were imported into the United States from (Country of origin) _____ covered by Phytosanitary Certificate _____ original _____ certified true copy of which is attached to this certificate. That they are packed _____ repacked _____ in original _____ in new containers, that based on the original Phytosanitary Certificate and additional inspection, they are considered to conform with the current phytosanitary regulations of the importing country, and that during storage in the United States, the consignment has not been subjected to the risk of infestation or infection.				
<b>DISINFESTATION AND/OR DISINFECTION TREATMENT</b>				
1. DATE		2. TREATMENT		
3. CHEMICAL (active ingredient)		4. DURATION AND TEMPERATURE		
5. CONCENTRATION		6. ADDITIONAL INFORMATION		
<b>DESCRIPTION OF THE CONSIGNMENT</b>				
7. NAME AND ADDRESS OF THE EXPORTER		8. DECLARED NAME AND ADDRESS OF THE CONSIGNEE		
9. NAME OF PRODUCE AND QUANTITY DECLARED		10. BOTANICAL NAME OF PLANTS		
11. NUMBER AND DESCRIPTION OF PACKAGES		12. DISTINGUISHING MARKS		
13. PLACE OF ORIGIN		14. DECLARED MEANS OF CONVEYANCE		
		15. DECLARED POINT OF ENTRY		
<b>WARNING:</b> Any alteration, forgery, or unauthorized use of this phytosanitary certificate is subject to civil penalties of up to \$250,000 (7 U.S.C. Section 7734(b)) or punishable by a fine of not more than \$10,000, or imprisonment of not more than 5 years, or both (18 U.S.C. Section 1001).				
<b>ADDITIONAL DECLARATION</b>				
<u>THE COMMODITY MET THE ENTRY REQUIREMENTS OF THE UNITED STATES.</u>				
16. DATE ISSUED		17. NAME OF AUTHORIZED OFFICER (Type or Print)		18. SIGNATURE OF AUTHORIZED OFFICER
No liability shall attach to the United States Department of Agriculture or to any officer or representative of this Department with respect to this certificate.				

APHIS FORM 579 FEB 2001 Previous editions are obsolete after 6/2001

PART 1 - SHIPPER'S ORIGINAL

## Sample Halal Certificate

**CERTIFICATE OF ISLAMIC SLAUGHTER**

Islamic Community  
Services Since 1975

في خدمة الجالية الإسلامية  
منذ ١٣٩٤ للهجرة

**HALAL EXPORT CERTIFICATE**

**Reference:** Halal (Description of Product)

**Consignee:** (Complete name)  
(Complete address)

**Shipper:** Great Western Beef Company

**Halal Slaughter:** (Date) at USDA Est. # (name of slaughter facility)

**Halal Production:** (Date) at USDA Est. # (name of processing company)

**USDA Export Certificate:** MPG - : Date Issued:

**HALAL CERTIFICATION**

Islamic Services of America certifies the beef has been hand slaughtered by Muslim Slaughter men  
(name of Slaughter men)  
and conforms to all Islamic slaughter procedures and guidelines.  
*This certificate is valid only when the packaging for the product described herein is bearing the I.S.A. seal/ logo.*  
This beef product was slaughtered and processed under U.S.D.A. AND F.D.A. guidelines.

Description	Qty	Weight	Slaughter Date	Production Date	Expiration Date
Beef (description of product)					
Beef Steak					
Beef Sirloin					
Beef Patties					
Beef Ribeye					
Beef Ground					
<b>TOTAL</b>		cs lbs			

**Islamic Services of America**




\_\_\_\_\_, Director

Date Issued: \_\_\_\_\_

Certificate No.: \_\_\_\_\_

\_\_\_\_\_, Notary Public  
in and for the State of Iowa, USA

## Sample Meat Labeling in Packaging in Two Languages

Country of Origin :		
Negara Asal :		
Country of Destination : Indonesia		
Negara Tujuan : Indonesia		
Establishment of Origin : ME./EST.		
Asal Unit Usaha : ME./EST.		
Slaughtering/Production Date :		
Tanggal Pemotongan/Produksi :		
Product Specification : Frozen Boneless Meat		
Spesifikasi/Jenis Produk: Daging beku tanpa tulang		
Net Weight : 25 Kg ~ 55,1 lbs		
Berat Bersih : 25 Kg ~ 55,1 lbs		

**APPENDIX II.****Responsible Authorities for Certificates:****Health Certificate of Origin:**

Directorate of Animal Health  
Director General for Livestock Services (DGLS)  
Ministry of Agriculture  
Building C, 9<sup>th</sup> Fl.  
Jl. Harsono RM No. 3 Ragunan  
Jakarta 12550  
Ph/Fax: +6221-781-5783

**Health Certificate for Food Products:**

Sub-Directorate of Certification for Food Products  
Directorate of Inspection and Certification for Food Products  
Deputy III for Dangerous Materials and Food Safety Control  
National Agency of Drug and Food Control (BPOM)  
Building F, 2<sup>nd</sup> Fl.  
Jl. Percetakan Negara No. 23  
Jakarta 10560  
Ph/Fax: +6221-424-1781  
Fax : +6221-425-3857  
Email: [insertipangan@pom.go.id](mailto:insertipangan@pom.go.id)

**Phytosanitary Certificate:**

Agency for Agricultural Quarantine  
Ministry of Agriculture  
Building E, 5<sup>th</sup> Fl.  
Jalan Harsono RM No. 3 Ragunan  
Jakarta 12550  
Ph/Fax: +6221-782-1367  
Email: [tsuhartoshma@yahoo.com](mailto:tsuhartoshma@yahoo.com)

**Sanitary Certificate (Meat Products):**

Directorate of Veterinary Public Health  
Directorate General for Livestock Services (DGLS)  
Ministry of Agriculture  
Building C, 8<sup>th</sup> Fl.  
Jl. Harsono RM No. 3 Ragunan  
Jakarta 12550  
Ph: +6221-781-5780  
Fax: +6221-782-7466  
Email: [wuryaningsih@deptan.go.id](mailto:wuryaningsih@deptan.go.id)

**Halal Certificate:**

Indonesian Council of Ulama (MUI)  
Jl. Proklamsi No. 51 Menteng  
Jakarta  
Ph: +6221-391-8915; +62251-358-747  
Fax: +6221-391-8890 ; +62251-358-748  
Email: [halalmui@indo.net.id](mailto:halalmui@indo.net.id)